

A88.17/4: V48/971

INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS
FOR FRESH VEAL AND CALF--SERIES 300

APPROVED BY USDA

These specifications contain descriptions of various veal and calf products customarily purchased by large-volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders. When utilized in such programs these specifications must be used with "Institutional Meat Purchase Specifications General Requirements" which may be purchased from the Superintendent of Documents.

These specifications are one of a series approved for meat and meat products. Others which are available include those for Fresh Beef--Series 100; Fresh Lamb and Mutton--Series 200; Fresh Pork--Series 400; Cured, Cured and Smoked, and Fully-Cooked Pork Products--Series 500; Cured, Dried, and Smoked Beef Products--Series 600; Edible By-Products--Series 700; Sausage Products--Series 800; and Portion-Cut Meat Products--Series 1000. Copies of specifications for these products may be purchased from the Superintendent of Documents.



UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE
LIVESTOCK DIVISION
WASHINGTON, D.C.

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INDEX OF PRODUCTS AND WEIGHT RANGE TABLE

WEIGHT RANGE FOR CARCASSES AND WHOLESALE AND FABRICATED CUTS

Item No.	Product	Range 1		Range 2		Range 3	
		Veal	Calf	Veal	Calf	Veal	Calf
		Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
300	Carcass	60-100	125-175	100-140	175-225	140-175	225-275
301	Carcass, Fabricated	57-95	119-165	95-133	165-214	133-165	214-261
302	Carcass, Boneless	46-77	96-135	77-108	135-173	108-134	173-212
303	Side	30-50	63-88	50-70	88-113	70-88	113-138
304	Foresaddle	31-51	64-89	51-71	89-115	71-89	115-140
305	Bracelet (Double)	6-10	12-17	10-13	17-21	13-17	21-26
306	Hotel Rack, Trimmed (Double)	5-8	9-13	8-11	13-17	11-13	17-21
307	Chucks and Plates (Double)	26-43	54-75	43-61	75-97	61-75	97-118
308	Chucks, Regular (Double)	25-42	52-73	42-58	73-93	58-73	93-114
309	Square-Cut Chucks (Double)	14-24	29-42	24-33	42-53	33-42	53-65
310	Shoulder Clod	2-3 $\frac{1}{2}$	4-6	3 $\frac{1}{2}$ -4 $\frac{1}{2}$	6-7 $\frac{1}{2}$	4 $\frac{1}{2}$ -6	7 $\frac{1}{2}$ -9
311	Square-Cut Chuck, Bnls. (Clod Out)	10-19	23-33	19-26	33-41	26-33	41-51
312	Foreshank	1-2	2 $\frac{1}{2}$ -3 $\frac{1}{2}$	2-3	3 $\frac{1}{2}$ -4 $\frac{1}{2}$	3-3 $\frac{1}{2}$	4 $\frac{1}{2}$ -5 $\frac{1}{2}$
313	Breast	3 $\frac{1}{2}$ -6	7-9 $\frac{1}{2}$	6-7 $\frac{1}{2}$	9 $\frac{1}{2}$ -12	7 $\frac{1}{2}$ -9 $\frac{1}{2}$	12 $\frac{1}{2}$ -15
330	Hindsaddle	29-49	61-86	49-69	86-110	69-86	110-135
331	Loin, Regular (Double)	5-9	11-16	9-13	16-19	13-16	19-25
332	Loin, Trimmed (Double)	4-7	9-12	7-10	12-16	10-12	16-19
333	Full Loin, Trimmed (Single)	6-9	11-15	9-12	15-19	12-15	19-24
334	Leg, (Double)	24-40	50-70	40-56	70-90	56-70	90-110
335	Leg, Oven-Prepared, Bnls. (Single)	9-15	18-26	15-21	26-33	21-26	33-40
336	Leg, Shank Off, Bnls. (Single)	7-11	13-19	11-15	19-24	15-19	24-29
337	Leg, Rump and Shank Off (Single)	4-8	9-13	8-10	13-17	10-13	17-20
338	Leg, Rump and Shank Off, Bnls. (Single)	3 $\frac{1}{2}$ -7	7-12	7-9	12-15	9-12	15-18
339	Leg, Short-Cut (Single)	9-16	20-28	16-23	28-36	23-28	36-44
340	Back, Regular	11-19	22-30	19-26	30-42	26-31	42-51
341	Back, Trimmed	9-15	18-25	15-20	25-33	20-25	33-40
342	Hindsaddle, Long-Cut, Regular	35-58	73-102	58-81	102-131	81-100	131-160
343	Hindsaddle, Long-Cut Trimmed	33-55	69-96	55-77	96-124	77-96	124-151

Note: When single fores, hotel racks, chucks and plates, square-cut chucks, hinds, loins, backs, legs, etc., are specified their respective weight shall be one-half of that prescribed for double (i.e. in pairs) cuts.

Note: The weights of the various wholesale, fabricated, and boneless cuts as shown in weight range group in the above table are those usually produced from carcasses of the weights indicated in the corresponding weight range groups. It should not be expected that all carcasses whose weight is within one of the indicated weight ranges will always produce cuts within the weight ranges shown. Neither should it be expected that cuts of the weights shown in each weight range will always originate from carcasses in the indicated weight range. Therefore, in ordering cuts purchasing officials should order the specific weight range(s) desired without regard to the carcass weights shown in the various ranges.

Note: Because it is impractical to list all weights that purchasers may desire, those identified in the index table are suggested only. Other weight ranges may be ordered, if desired.

ORDERING DATA: TO BE SPECIFIED BY THE PURCHASER

Grade:

U. S. Prime	U. S. Good	U. S. Utility
U. S. Choice	U. S. Standard	U. S. Cull

Class

A-Veal
B-Calf

Weight Range:

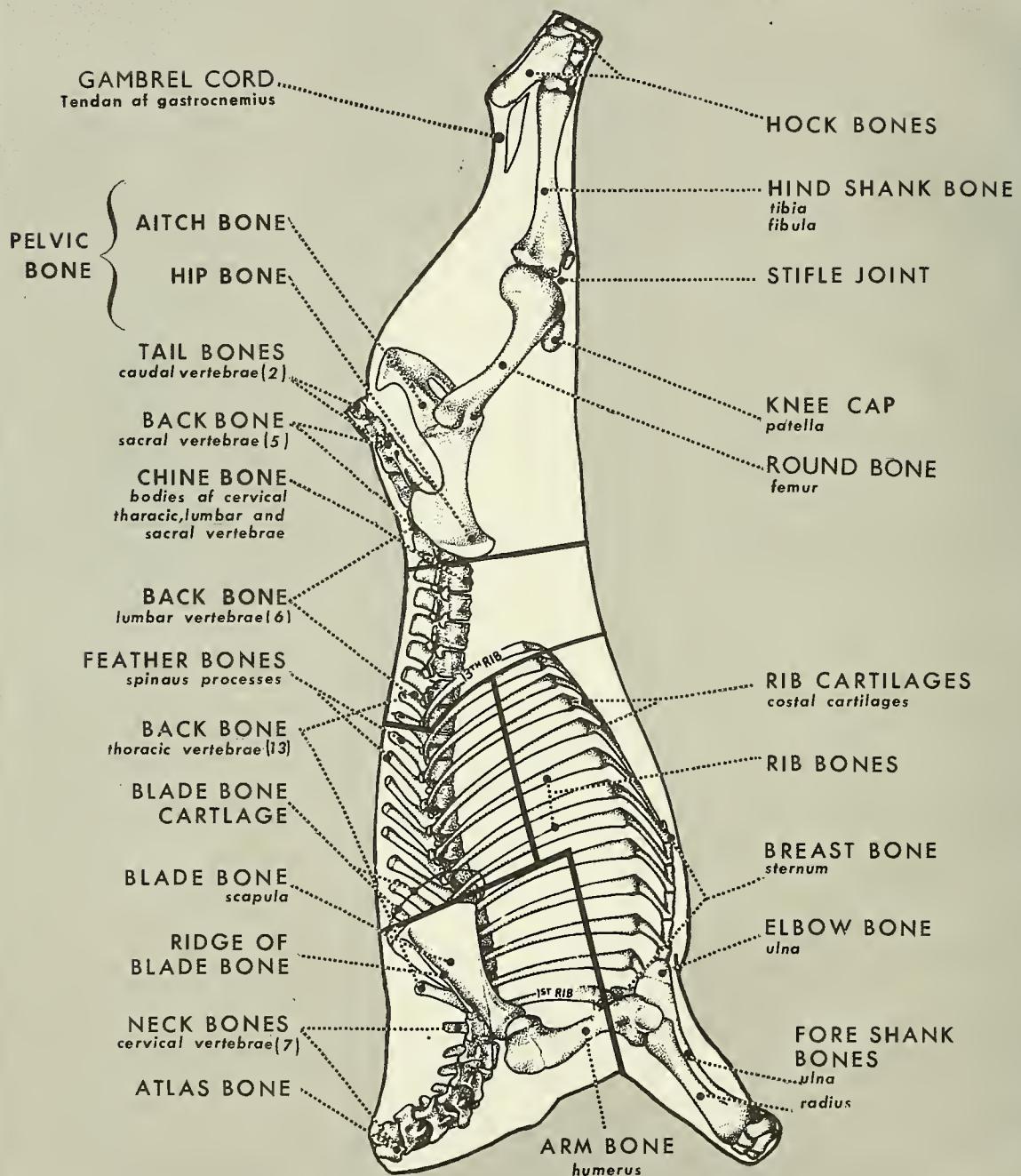
Range 1
Range 2
Range 3

State of Refrigeration:

A. Chilled
B. Frozen

VEAL SKELETAL CHART

Location, Structure and Names of Bones



Courtesy of National Livestock and Meat Board

INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

FOR FRESH VEAL AND CALF--SERIES 300

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DETAILED REQUIREMENTS

Material. The veal and calf product items described herein must be derived from sound, well-dressed, unsplit veal or calf carcasses without the hide and caul fat; from sound, split sides; or from sound, well-trimmed wholesale market cuts derived from such carcasses. Unless otherwise specified, the wholesale and fabricated cuts are double cuts. Single cuts are produced by splitting or sawing and cutting through the median section of the long axis of the spinal processes and related attachments of flesh and bone joining the pair of such cuts. Veal or calf cuts which have been excessively trimmed in order to meet specified weights, or are substandard according to the specifications for any reason are excluded. The veal and calf must be free of objectionable odors, blood clots, scores and mutilations (other than slight), discoloration, ragged edges, superficial appendages, blemishes, deterioration, damage, or mishandling. The veal and calf also must be free from bruises, evidence of freezing or defrosting and must be in excellent condition to the time of delivery.

Item No. 300 - Carcass - A veal or calf carcass consists of the entire unsplit, well-dressed carcass, with not to exceed 2 tail (caudal) vertebrae and without the hide and caul fat. Practically all mediastinal tissue and heart fat usually present in the lower thorax (1st rib and sternum region) and bloody tissue and frayed ends, such as are usually at the neck, must be closely removed and excluded. The skirt (diaphragm) and the hanging tender may be removed in whole or in part.

Item No. 301 - Carcass, Fabricated - The carcass is separated into sides by neatly and uniformly splitting or sawing and cutting lengthwise centrally through the spine of the carcass. Each side is divided into a forequarter and hindquarter by cutting between the 12th and 13th ribs, keeping the knife firmly against the 12th rib, following the curvature of the ribs, and continuing the cut through the cartilage and meat of the flank at an approximate right angle to the chine bone, then cutting through the chine bone between the 12th and 13th ribs. The bones of the foreshank are completely removed by cutting on each side of the bone from the elbow to the knee joint, on the inside of the shank, and cutting under the bone so as to leave the shank meat in one piece and attached to the forequarter. The cords at the knee are severed where they join the lean meat. The bones of the hind shank are completely removed by cutting on each side of the bone from the stifle to the hock joint on the inside of the shank, and cutting under the bone so as to leave the meat of the hind shank in one piece and attached to the hindquarter. The cords at the hock joint, including the gambrel cord, are severed where they join the lean meat. Ragged or loose pieces of foreshank or hindshank meat must be removed and excluded.

Item No. 302 - Carcass, Boneless - All cuts of the carcass must be used in the proportion in which they exist in the carcass except that tenderloins, flanks, navels, briskets, shanks, skirts, hanging tenders, necks or rib fingers may be excluded at the contractor's option. Under no circumstances, can one of the above mentioned cuts be substituted for another; that is, if flanks are excluded a like quantity of navels cannot be substituted. Carcasses on which any appreciable amount of meat has been removed from the primal cuts (loins, ribs, rounds, or chuck) may not be used. Use of carcasses with other cuts from which extensive amounts of lean have been removed is permissible.

All bones, bone slivers, kidney knobs, and cartilages must be removed and carcasses must be boned so as to leave all boneless cuts as nearly intact as possible. The total fat content of the boneless veal must be determined visually and must not exceed 10 percent.

The forequarter is made into the following boneless cuts, together with such boneless trimmings as are normally produced in the boning operation: clod, chuck, shank, rib, navel and brisket. In addition to removing all bones and cartilages, the following parts must be removed and excluded:

1. The backstrap and all neck ligaments;
2. The prescapular lymph gland located in the shoulder;
3. The exposed large arteries and veins in the neck;
4. Neck meat with dark blood discoloration;
5. The serous membrane (peritoneum) over the inside of the abdominal section of the navel;
6. The strip of heavy connective tissue along the lower edge of the navel posterior to the brisket;
7. The tendon ends of the shank to a point at which the cross-section of the shank is at least 75 percent muscle;
8. The fibrous tissue (deckle) on the boned surface of the brisket.
9. All serous membrane and connective tissue from both sides of the skirts.

The hindquarter is made into the following boneless cuts, together with such boneless trimmings as are normally produced in the boning operation: strip loin, sir-butt, tender-loin, rump, flank, shank, and the inside, outside, and knuckle of the round. In addition to all bones, bone slivers, and cartilages, the following parts shall be removed and excluded:

1. The white tissue on the gracilis muscle on the inside round;
2. The white, fibrous sheet on the boned surface of the sir-butt and rump;
3. The heavy connective tissue on the edge of the outside round adjacent to the knuckle;
4. The popliteal and prefemoral lymph glands;
5. The fibrous tissue over the outside of the knuckle and the white tissue (peritoneum) remaining on the knuckle where removed from the femur (round bone);
6. The kneecap (patella) and surrounding heavy connective tissue.
7. The serous membrane (peritoneum) over the inside of the flank.
8. The heavy sheet of connective tissue (abdominal tunic) between the muscles of the flank;
9. The strip of heavy connective tissue along the lower edge of the flank;
10. The tendon ends of the shank to a point at which the cross-section is at least 75 percent muscle;
11. All udders, cod fat, pizzle ends, kidneys, kidney fat, and pelvic fat;
12. Blood vessels and all heavy external and internal connective tissue in the hanging tenders;

Item No. 303 - Side - A side consists of the approximate half portion of the carcass produced by neatly and uniformly splitting or sawing and cutting lengthwise centrally through the spine of the carcass, thus separating the two sides. The sides must be matched sides (right and left sides from the same carcass) insofar as practicable. The sides may, at the contractor's option, be divided into a forequarter and hindquarter by cutting between the 12th and 13th ribs, the 13th rib remaining with the hindquarter.

Item No. 304 - Foresaddle - The foresaddle is the unsplit anterior portion of the unsplit carcass remaining after the severance of the 1-rib hindsaddle by "ribbing" the carcass, that is, separating the foresaddle from the hindsaddle by cutting between the 12th and 13th ribs, and continuing the cut between the flank and plate portions at approximate right angles to the spine. Practically all mediastinal tissue, heart fat, bloody neck meat, and the skirt must be removed and excluded.

Item No. 305 - Bracelet (Double) - The bracelet is the double hotel rack and attached plates remaining all in one piece after separating the same from the double chuck portion by cutting reasonably straight across and through the foresaddle at right angles to the spine between the 5th and 6th ribs so that the 6th through the 12th ribs remain in the hotel rack. The Bracelet (Double) requires not further trimming.

Item No. 306 - Hotel Rack, Trimmed (Double) - The trimmed hotel rack is that portion of the Bracelet (Double) - Item No. 305 - remaining after the breast portions have been removed. The breast portions must be removed from racks by starting a cut on the 12th rib not more than 4 inches from the extreme outer tip of the rib eye muscle, and continuing it in a straight line to a point on the 6th rib not more than 4 inches (measured in a straight line) from the extreme outer tip of the rib-eye muscle.

Item No. 307 - Chucks and Plates (Double) - The chucks and plates (double) are that portion of the foresaddle remaining after the removal of the Hotel Rack (Trimmed) - Item No. 306.

Item No. 308 - Chuck, Regular (Double) - The regular chuck (double) is that portion of the foresaddle remaining after the removal of the Bracelet (Double) - Item No. 305.

Item No. 309 - Square-Cut Chucks (Double) - The square-cut chucks (double) are that portion of the Chuck, Regular - Item No. 308 - remaining after the removal of the foreshank and brisket, and is obtained by a straight cut perpendicular to the outer skin surface which passes through the cartilagenous juncture of the first rib and the anterior extremity of the sternum (manubrium or breast bone cartilage) and is perpendicular to the long axis of the 5th rib.

Item No. 310 - Shoulder Clod - The shoulder clod is the large outside muscle which lies posterior to the elbow joint (lower end of arm bone) and ventral to the medial ridge of the blade bone. The thick end of the clod includes all muscles overlying the first natural seam and the thinner end includes all the muscles lying above the rear edge of the shoulder blade. The clod must be removed in one piece without undue scoring and all sides must be trimmed so that the clod is not less than 3/4 inch thick at any point. The heavy tendons at the elbow end of the clod must be removed and excluded.

Item No. 311 - Square-Cut Chuck, Boneless (Clod Out) - The square-cut chuck must be made entirely boneless. The shoulder clod is removed, as described in Shoulder Clod - Item No. 310, and excluded. The remaining meat of the chuck must be left intact in one piece. In addition to all bones and cartilages, the backstrap, exposed major arteries, neck meat discolored with blood, and the prescapular lymph gland, located just in front of the shoulder joint, must be removed and excluded. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat.

Item No. 312 - Foreshank - The foreshank is the foreleg portion remaining intact with the brisket after removal from the regular chuck in making the Square-Cut Chuck - Item No. 309. The foreshank must be separated from the brisket by a cut following the dividing or natural seam and leaving the entire "lip" (web muscle) on the brisket.

Item No. 313 - Breast - The breast is that portion of the forequarter remaining in one piece after the removal of the Foreshank - Item No. 312, Square-Cut Chuck - Item No. 309, and the Hotel Rack, Trimmed - Item No. 306.

Item No. 330 - Hindsaddle - The hindsaddle is the posterior portion of the unsplit carcass remaining after the removal of the 12 rib Foresaddle - Item No. 304.

Item No. 331 - Loin, Regular (Double) - The regular loin is both loins (double) remaining all in one piece as a pair after separating the same from the Hindsaddle - Item

No. 330 - at the anterior end of the hip bone leaving all the hip bone in the leg. The cut must be perpendicular to the outer skin surface and also perpendicular to the backbone. The regular loin requires no further trimming.

Item No. 332 - Loin, Trimmed (Double). The trimmed loin is that portion of the Loin, Regular - Item No. 331 - remaining after the flank portions have been removed. The flank portions must be removed by starting a cut on the 13th rib not more than 4 inches from the extreme outer tip of the loin eye muscle, and continuing it in a straight line to a point on the leg end which is not more than 4 inches from the extreme outer tip of the loin eye muscle. The kidney knobs must be removed and in addition the lumbar fat must be trimmed from the loin so that the fat does not exceed 1/2 inch in thickness at the butt end. The fat must then be tapered down to the lean surface at a point not beyond 3/4 of the length of the entire loin.

Item No. 333 - Full Loin, Trimmed (Single). The trimmed, single, full loin is prepared from one-half the Hindsaddle - Item No. 330 - after sawing and cutting lengthwise centrally through the spine and is obtained as follows: The untrimmed full loin and flank is removed from the hindquarter by cutting in a straight line perpendicular to the contour of the outer skin surface. The cut is made on a straight line which starts at a point on the backbone which is the juncture of the last (5th) sacral vertebra and the first tail (candal) vertebra, passes through a second point which is immediately anterior to the protuberance of the femur bone and exposes the ball of the femur bone and then continues in the same straight line beyond the second point to complete the cut. The kidney knob and the fat lying closely around the kidney must be removed by a cut starting at the rear end of the kidney and slanting directly to the rear edge of the 13th rib, thus leaving the 13th rib practically free of lumbar fat. The hanging tender must be entirely removed at a point opposite the juncture of the 1st and 2nd lumbar vertebrae. The flank must be removed by a cut starting at a point on the leg end of the full loin which leaves not more than one-half inch of fat and flank muscle on the ventral edge of the loin end (sirloin) and continuing in a straight line to a point on the 13th rib which is not more than four inches measured in a straight line from the extreme outer tip of the rib eye muscle. The fat must be trimmed from the internal section of the loin with the full loin lying unsupported with the outer skin surface down on a flat surface. The fat which extends above a flat plane parallel to the flat surface of the cutting bench and which is level with the protruding edge of the chine bone must be removed. Another cut must be made trimming and removing all fat which extends above a flat plane using the following two lines as guides for each edge of the plane: An imaginary line 1 inch above the protruding edge of the chine bone to a line on the inside of the loin 2 inches from the flank side cut edge. The fat remaining in the pelvic (sacral) region must not exceed 3/4 inch in depth.

Item No. 334 - Legs (Double) - The legs (double) are that portion of the hindsaddle remaining after the removal of the Loin, Regular (Double) - Item No. 331.

Item No. 335 - Leg, Oven-Prepared, Boneless (Single). The oven-prepared single leg is prepared from one-half the Legs (Double) - Item No. 334 after sawing and cutting lengthwise centrally through the spine. The pelvic bone, back bones, and tail bones must be closely removed from the rump and sirloin portions of the leg. The shank bone is removed by cuts starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the leg) to the shank bone, following the bone to the stifle joint, passing through the joint then removing the shank bone from the leg. The round bone (femur) is removed by cutting between the inside and knuckle in a straight line through the natural seam and then closely removing the round bone, knee-cap, and the adjacent heavy tendons. This leaves the boneless leg intact in one piece. The boneless leg must be formed into a compact roast and be held intact by individual loops of strong twine spaced uniformly around it.

Item No. 336 - Leg, Shank Off, Boneless (Single). The single leg, shank off, is prepared from one-half the Legs (Double) - Item No. 334 - after sawing and cutting lengthwise centrally through the spine. The shank meat and all bones must be removed and excluded. The boneless leg, shank off is prepared as described in Leg, Oven-Prepared - Item

No. 335, except that the shank meat and shank bone are removed by cutting through the muscular end of the gambrel cord to the natural seam between the heel (*gastrocnemius*) and the shank meat, following this seam to the stifle joint, passing through the joint and flesh thus severing the shank meat and shank bone from the boneless leg.

Item No. 337 - Leg, Rump and Shank Off (Single). The single leg, rump and shank off is prepared from one-half the Legs, (Double) - Item No. 334 after sawing and cutting length-wise centrally through the spine. The shank meat, shank bone, the sirloin (loin end), and the rough rump are removed as follows: The shank meat and shank bone are removed as described in Leg, Shank Off - Item No. 336. The rough rump and sirloin (loin end) are removed by a straight cut perpendicular to the outer skin surface immediately posterior and parallel with the long axis of the exposed surface of the aitch bone, leaving no part of the aitch bone in the leg.

Item No. 338 - Leg, Rump and Shank Off, Boneless (Single) - The boneless single Leg - rump and shank off is the same as Item No. 337 except that it must be made completely boneless. The round bone (femur) is removed by separating the inside and outside (with the heel attached) by a cut starting at the muscular end of the gambrel cord between the inside and knuckle and continuing through the natural seam and then closely removing the round bone. This leaves the boneless leg (rump, sirloin, and shank off), intact in one piece. The flank, and the fat on any surface (including pelvic, cod or udder fat) in excess of 1/2 inch must be removed and excluded. The boneless leg must be formed into a compact roast and held intact by individual loops of strong twine spaced uniformly around it.

Item No. 339 - Leg, Short-Cut (Single). The short-cut leg (single) is that portion of the hindquarter remaining after the removal of the Full Loin. Trimmed (Single) - Item No. 333. Not more than two tail (coccygeal) vertebrae may remain on the short-cut leg.

Item No. 340 - Back, Regular - The regular back is that portion of the carcass remaining all in one piece after the removal of the Chucks, Regular - Item No. 308 - and the Legs (Double) - Item No. 334. The regular back requires no further trimming.

Item No. 341 - Back, Trimmed. The trimmed back is that portion of the Back, Regular - Item No. 340 - remaining after the Breasts and flanks have been removed by a cut starting at a point on the 6th rib which is not more than 4 inches measured in a straight line from the extreme outer tip of the rib eye muscle and continuing in a reasonably straight line to a point on the leg end which is not more than 4 inches measured in a straight line from the extreme outer tip of the loin eye muscle. The kidney knobs must be removed and in addition the lumbar fat must be trimmed from the loin so that the fat does not exceed 1/2 inch in thickness at the loin end. The fat must then be tapered down to the lean surface at a point not beyond 3/4 of the length of the entire loin.

Item No. 342 - Hindsaddle, Long-Cut, Regular - The long-cut, regular hindsaddle is that portion of the carcass remaining after the removal of the Chucks, Regular - Item No. 308. The long-cut regular hindsaddle requires no further trimming.

Item No. 343 - Hindsaddle, Long-Cut, Trimmed - The long-cut, trimmed hindsaddle is the Legs (Double) - Item No. 334 - and the Back, Trimmed - Item No. 341 - portions of the carcass all in one piece.

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